

# KYLOE

RESTAURANT & GRILL

## STARTERS

### **Today's Soup**

homemade bread

### **Beetroot Cured Salmon**

herb crème fraiche, beetroot salad, herb oil

### **A Board of Scottish Charcuterie**

sweet cured beef, whisky cured venison & pastrami from Hardiesmill & air dried ham, chorizo, nutmeg & fennel salami from Peelham farm. Served with pickles, shallot relish & a sourdough crostini

## MAIN COURSES

### **Fillet of Loch Etive Sea Trout**

braised baby gem, fresh peas, bacon lardons, grelot onions, mint

### **½ grilled St Brides Free Range Chicken**

confit new potatoes, shallot puree, watercress, red wine sauce

### **225g Aberdeen Angus Rump Steak**

watercress, slow roast tomato, shoestring fries

### **Additional Steak Options**

<b>45 Day Aged Rump</b> (400g)	<b>£5.00</b>
<b>Ribeye</b> (300g)	<b>£6.00</b>
<b>Fillet</b> (225g)	<b>£7.50</b>
<b>T-Bone</b> (500g)	<b>£12.00</b>

## DESSERTS

### **Milk & Dark Chocolate Pave**

roasted pine nut ice cream

### **Glazed Lemon Tart**

raspberry compote, tuille biscuit

### **Board of British Cheeses from George Mewes**

oatcakes, celery, quince, grapes